

## CHRISTMAS DAY 2009 LUNCH MENU

**A GLASS OF PINK BUBBLY ON ARRIVAL**

### STARTERS

**CREAMY STILTON SOUP (v)**

with Parmesan Croutons

**WARMED SMOKED MACKEREL**

with Mustard Dressed Roquette and Spiced Tomato Salsa

**POACHED PHEASANT & KIDNEY SALAD**

with Caramelized Baby Onions and Redcurrant Sauce

**DUCK LIVER PARFAIT**

with Plum Chutney, Melba Toast, Sour Cream and Dressed Leaves

**WARM GOAT'S CHEESE (v)**

with Boiled Beetroot, Apple & Balsamic Reduction and Toasted Pine Nuts

### MAIN COURSES

**ROASTED ISLE OF WIGHT SADDLE OF LAMB**

stuffed with Apricot & Cumin with a Lamb Jus

**TRADITIONAL ROAST TURKEY**

with Sage & Onion Stuffing, Pigs in Blankets and a Cranberry Jus

**FILLET OF BEEF WELLINGTON**

with a Madeira Sauce

**BAKED MONKFISH**

wrapped in Prosciutto Ham with a Sherry & Raisin Sauce on Blanched Pak Choi

**ROASTED BUTTERNUT SQUASH (v)**

filled with Red Pepper and Spicy Cous Cous

(v) = Vegetarian Option

All served with Seasonal Vegetables and Roast Potatoes



DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**

with Brandy Custard

**VANILLA & PEACH CHEESECAKE**

with Balsamic Strawberries

**WHISKY & WHITE CHOCOLATE BREAD & BUTTER PUDDING**

with Crème Anglaise

**PEAR POACHED IN RED WINE**

with a Vanilla Ice Cream and Fig Compote

**ISLE OF WIGHT CHEESE BOARD**

with Celery, Grapes, Chutney and a selection of Biscuits



**MINCE PIES WITH COFFEE OR TEA**



**£49.50 per person**

**£24.75 for children under the age of 12**



An extensive wine list is available, with prices from £13.00 per bottle.

For reservations or more information please call Albert Cottage Hotel on 01983 299309  
Email: [enquiries@albertcottagehotel.com](mailto:enquiries@albertcottagehotel.com) • Web: [www.albertcottagehotel.com](http://www.albertcottagehotel.com)

